

ABOUT THE PROGRAM

Participants will explore the food system from farm-to-table in Costa Rica while considering aspects of animal welfare and health, food safety, food protection, and public health.

Site visits along the food supply chain, facilitated discussions with key government and private sector leaders, and interactive cross-culture group activities are designed to integrate knowledge and skills in food safety, animal health and public health.

KEY OBJECTIVES

- Develop awareness, understanding and familiarity of the food system in exporting countries such as Costa Rica and appreciate the global integration of public-private practice within food systems.
- Appreciate similarities and differences among the food systems in Costa Rica, the United States and other countries.
- Promote and catalyze collaborative group leadership through:
 - Network building opportunities
 - Experiential and structured learning activities
 - Collective group activities.

WHO SHOULD ATTEND

- Food and animal health industry professionals
- Government regulators and policymakers
- Students in veterinary medicine and other academic graduate health certificate and degree programs



FARM TO TABLE STUDY PROGRAM

Costa Rica
October 31-November 4
2011



Farm to Table Study Program 2011: Costa Rica

Presented by:

- Universidad Nacional de la Costa Rica
- University of Minnesota, Center for Animal Health and Food Safety and Global Initiative for Food Systems Leadership
- Ohio State University College of Veterinary Medicine, Veterinary Public Health Program

REGISTRATION DEADLINE

Registration is on a first come first serve basis and is limited to 15 participants.

REGISTRATION FEES:

The registration fee is \$1,110 USD. Scholarship funding may be available to assist with registration fees.

REGISTRATION INCLUDES:

- Course materials and instruction.
- Two night's hotel accommodation during the program (all hotels include breakfast). Please note that there will be an additional charge for single occupancy.
- One group lunch and one group dinner.

PARTICIPANTS ARE RESPONSIBLE FOR:

- Travel to/from Costa Rica
 - Participants will be expected to make arrangements and pay for their own travel to and from Costa Rica.
- Lodging in San Jose (4 nights).
- Ground transportation from the airport to the hotel.
- Lunches, dinners and incidentals are not included in the registration fee. Please note that breakfast is included in the cost the hotel rooms.
- Health insurance (proof of insurance required).

PROGRAM ACTIVITIES AND HIGHLIGHTS

Activities in Costa Rica will highlight the farm, processing, retail, government and

academic sectors of the food production chain. Site visits will include an extensive beef cattle operation and local dairy farms; chicken and beef slaughter plants, dairy processor and a seafood plant; supermarket; and animal and public health organizations.

WHAT PARTICIPANTS SAID ABOUT THE 2010 FARM TO TABLE PROGRAM

“Surpassed what I expected to learn, even though I’m from Uruguay. Good cultural exchange.”

- *Cecilia Blanco, Ministry of Livestock, Agriculture and Fisheries, Uruguay*

“This course makes me think all things are possible. Very rich experience.”

-*Lobendy Munoz Vargas, Professor-National University of Costa Rica*

“Unique opportunity to build networks with professionals”

-*Ines Martinez-Laboratorio de Analisis Tecnológico del Uruguay*

INSTRUCTIONS TO REGISTER:

Click to register:

https://secure.ahc.umn.edu/vetmed/vce/usar/index.cfm?event_id=5501

FOR FURTHER INFORMATION:

Please contact Dr. Shauna Voss 612-626-3148 or vosssj@umn.edu for further program details and to request scholarship information, or visit www.cahfs.umn.edu

LOCAL PRESENTERS



PRESENTERS



FARM TO TABLE PROGRAM: COSTA RICA 2011

MONDAY		
6:30	Breakfast	
7:30	Welcome and opening of the Course - Adventure Hotel Conference Room	
8:15	Depart Hotel	
9:00	Visit to Pipasa, Poultry Slaughterhouse	Poultry
11:30	Depart for lunch	
12:00	Lunch, Rostipollos	Poultry
1:30	Visit to Veterinary Services National Laboratories (LANASEVE, official labs)	Regulatory
3:00	Visit to the University Service/Diagnostic Labs, School of Veterinary Medicine	Regulatory
4:30	Return to the hotel	
5:00	Round Table discussion	
7:00	Depart Hotel	
7:30	Dinner, Rincón Parrillero Don Fernando, Santa Ana	Beef
TUESDAY		
6:00	Breakfast	
6:30	Depart Hotel	
7:30	Visit to Automercado	Commercialization
9:00	Depart	
10:00	Visit to Rancho Verde, Dairy Production (High end Farm)	Dairy
10:50	Depart	
11:00	Visit to Poas volcano, biggest glassier in the world	
12:30	Lunch, Freddo fresas	Beef Traditional
2:00	Visit to El Corso Farm. Dairy Production (Typical Farm)	Dairy
5:00	Dinner: El Mirador del Valle Restaurant, Alajuela	Traditional
	Round Table Discussion	
7:00	Return to the hotel	
WEDNESDAY		
4:00	Depart Hotel	
4:30	Visit to Montecillos, Bovine Slaughterhouse (in Alajuela)	Beef
7:00	Depart	
7:30	Visit to Dos Pinos, Dairy Processing Plant (largest in Costa Rica)	Dairy
10:30	Depart to San Carlos	
12:00	Lunch, Dona Ceci Restaurant	Traditional
1:00	Depart to La Fortuna, San Carlos	
2:30	Visit to Don Fernando Farm, Finishing Beef Farm	Beef/Marketing
5:00	Depart to Hotel	
	Night in Hotel Arena Paraiso	
THURSDAY		
6:30	Breakfast	
7:15	Depart to Bijagua, Upala	
10:00	Visit to Hda. Alturas del Tenorio, Bijagua, Cow - Calf Beef Production	Beef
12:30	Lunch on the go	
1:00	Depart to Cañas, Guanacaste	
2:30	Visit to TERRAPEZ, Cañas, Guanacaste. Tilapia Processing Plant	Fish
4:00	Visit to TERRAPEZ, Cañas, Guanacaste. Tilapia Production	Fish
5:30	Depart	
6:00	Dinner in La Pacifica Restaurant, Cañas	Tilapia
7:00	Night in the Beach Hotel Punta Leona, Puntarenas	
FRIDAY		
7:00	Breakfast	
9:00	Groups Presentations and Round Table Discussion	
12:00	Lunch	
2:00	Depart to San Jose	
4:30	Visit to San Jose Central Market	Commercialization
6:30	Come back to Hotel in San Jose	
7:30	Dinner and Theater	